



SIMPLY THE FINEST



RANCHO LAS LOMAS

MENU

RANCHO LAS LOMAS MENU



24 CARROTS

59.00/Per Person (plus tax and service charge)

Hors d'oeuvres

Includes choice of 4 tray-passed hors d'oeuvres

Salads

Includes choice of 2 salads for buffet, 1 salad for plated service

Entrées

Select 2 entrées and 3 accompaniments for buffet, 2 accompaniments for plated service

Menu includes rustic rolls with butter, table-side water service, and all necessary china, flatware, and table glassware (bar glassware not included in package). Minimum 50 guests.

Pink Peppercorn-Scented Chicken

Raspberry port wine demi and shallot confit.

Caramelized Breast of Chicken

Wild forest mushrooms.

Herb and Garlic Chicken

Fire-roasted red bell pepper, artichoke, and mushroom ragout.

Sautéed Chicken Breast

Chanterelles and chardonnay crème.

Spinach & Ricotta Stuffed Chicken Breast

Spinach, ricotta, pine nuts, and sun-dried tomato cream sauce.

Herb Marinated Chicken

Scallion-cilantro chili sauce.

Roasted Duck Breast

Madeira reduction.

Angus Beef Tri-Tip

Roasted portobello mushroom sauce.

Grilled Filet Mignon

Classic duet of bordelaise and béarnaise.

Peppercorn-Crusted Filet Mignon

Choice of café de paris butter and balsamic reduction, port wine demi, or romesco compound butter.

Demi-Braised Short Rib

Shallot and thyme reduction.

Pan-Roasted Mahi Mahi

Tropical mango salsa.

Pacific Salmon (Poached or Seared)

Tangy tarragon and grain mustard beurre blanc.

Grilled Sword Fish

Eggplant caponata and sherry reduction.

Pan-Seared Alaskan Halibut

Lemon butter.

Chili and Spice-Rubbed Chilean Sea Bass

Cilantro-lime butter.

Gulf Shrimp in Extreme Garlic Butter

Oven-dried tomato and scallions.

RANCHO LAS LOMAS MENU



18 CARROTS

47.00/Per Person (plus tax and service charge)

Hors d'oeuvres

Includes choice of 4 tray-passed hors d'oeuvres

Salads

Includes choice of 2 salads for buffet, 1 salad for plated service

Entrées

Select 2 entrées and 2 accompaniments

Menu includes rustic rolls with butter, and table-side water service, all necessary china, flatware, and table glassware (bar glassware not included in package). Minimum 50 guests.

Parmesan-Crusted Chicken Breast

Piccata and capers.

Chicken Breast Marsala

Mushrooms and marsala wine.

Rosemary Garlic Chicken Breast

In natural jus.

Achiote Marinated Chicken Breast

Tomato-cilantro relish and olio nuovo.

Mediterranean-Style Chicken Breast

Garlic, tomato, and artichoke hearts.

Spinach & Ricotta-Stuffed Chicken Breast

Spinach, ricotta, pine nuts, and sun-dried tomato cream sauce.

Risotto-Stuffed Chicken Breast

Butternut squash risotto and madeira sauce.

Roast Garlic and Herb Marinated Beef Tri-tip

Maytag bleu cheese and onion haystack.

Braised Brisket of Beef

Roast Pork Tenderloin

Roasted apple calvados sauce or dijon mustard shallot demi.

Pan-Seared Hangar Steak

Café de paris butter and balsamic glaze.

Blackened Red Snapper

Cilantro-lime butter.

Atlantic Salmon (Poached or Seared)

Dill butter sauce.

Roasted Sea Bass

Cherry tomato marmalade.

Tilapia Picatta

Lemon and caper sauce.

RANCHO LAS LOMAS MENU



14 CARROTS

39.00/Per Person (plus tax and service charge)

Hors d'oeuvres

Includes choice of 3 tray-passed hors d'oeuvres

Salads

Includes choice of 1 salad

Entrées

Select 1 entrée and 2 accompaniments

Menu includes rustic rolls with butter, and table-side water service, all necessary china, flatware, and table glassware (bar glassware not included in package). Minimum 50 guests.

Parmesan-Crusted Chicken Breast

Piccata and capers.

Chicken Breast Marsala

Mushrooms and marsala wine.

Rosemary Garlic Chicken Breast

In natural jus.

Achiote Marinated Chicken Breast

Tomato-cilantro relish and olio nuovo.

Mediterranean-Style Chicken Breast

Garlic, tomato, and artichoke hearts.

Spinach & Ricotta-Stuffed Chicken Breast

Spinach, ricotta, pine nuts, and sun-dried tomato cream sauce.

Risotto-Stuffed Chicken Breast

Butternut squash risotto and madeira sauce.

Roast Garlic and Herb Marinated Beef Tri-tip

Maytag bleu cheese and onion haystack.

Braised Brisket of Beef

Roast Pork Tenderloin

Roasted apple calvados sauce or dijon mustard shallot demi.

Pan-Seared Hangar Steak

Café de paris butter and balsamic glaze.

Blackened Red Snapper

Cilantro-lime butter.

Atlantic Salmon (Poached or Seared)

Dill butter sauce.

Roasted Sea Bass

Cherry tomato marmalade.

Tilapia Picatta

Lemon and caper sauce.

RANCHO LAS LOMAS MENU



SILVER MENU

34.00/Per Person (plus tax and service charge)

Salads

Includes choice of 1 salad

Entrées

Select 1 entrée and 2 accompaniments

Menu includes rustic rolls with butter, and table-side water service, all necessary china, flatware, and table glassware (bar glassware not included in package). Minimum 50 guests.

Parmesan-Crusted Chicken Breast

Piccata and capers.

Chicken Breast Marsala

Mushrooms and marsala wine.

Rosemary Garlic Chicken Breast

In natural jus.

Achiote Marinated Chicken Breast

Tomato-cilantro relish and olio nuovo.

Mediterranean-Style Chicken Breast

Garlic, tomato, and artichoke hearts.

Spinach & Ricotta-Stuffed Chicken Breast

Spinach, ricotta, and pine nuts with sun-dried tomato cream sauce.

Risotto-Stuffed Chicken Breast

Butternut squash risotto and madeira sauce.

Roast Garlic and Herb Marinated Beef Tri-tip

Maytag bleu cheese and onion haystack.

Braised Brisket of Beef

Roast Pork Tenderloin

Roasted apple calvados sauce or dijon mustard shallot demi.

Pan-Seared Hangar Steak

Café de paris butter and balsamic glaze.

Blackened Red Snapper

Cilantro-lime butter.

Atlantic Salmon (Poached or Seared)

Dill butter sauce.

Roasted Sea Bass

Cherry tomato marmalade.

Tilapia Picatta

Lemon and caper sauce.

RANCHO LAS LOMAS MENU



APPETIZERS 24

48.00/Per Person (plus tax and service charge)

Menu includes all necessary china, flatware, and table glassware (bar glassware not included in package).

Mediterranean Mezze

Marinated artichokes, mushrooms, and bocconcini, assorted olives, caper berries, roasted fennel and garlic bulbs, assorted grilled legumes including asparagus, eggplant, zucchini, yellow squash, bell peppers, and radicchio with a drizzle of aged balsamic. Presentation includes rustic breads, crostini, and assorted fancy crackers with olive tapenade, hummus, tomato-basil relish, and baba ghanoush.

Regional and International Cheese

Paired with a selection of dried fruit, grapes, and berries. Includes artisan bread and assorted fancy crackers.

Hors d'oeuvres

Includes choice of 6-tray passed hors d'oeuvres

Mashed Potato Station

The Potato (Select 2)

- Cheddar and Chive
- Boursin and Garlic
- Buttered Red Bliss
- Wasabi
- Yukon Gold
- Sweet and Spiced

Toppings (Select 2)

- Extreme Garlic Butter Gulf Shrimp
- Wild Mushroom Ragout
- Cilantro-Lime Bay Scallops
- Chicken and Leeks
- Sliced Sirloin with Caramelized Onions and Cabernet Reduction
- Kalua Pulled Pork
- Soy and Ginger Beef with Vegetables
- Chicken and Andouille Gumbo
- Ratatouille
- Boneless BBQ Short Rib

Accoutrements (Includes All)

- Aged Sharp Cheddar
- Sour Cream
- Applewood-Smoked Bacon
- Scallions
- Maytag Bleu Crumbles
- Frizzled Onion Hay

RANCHO LAS LOMAS MENU



APPETIZERS 18

40.00/Per Person (plus tax and service charge)

Menu includes all necessary china, flatware, and table glassware (bar glassware not included in package).

Regional and International Cheese

Paired with a selection of dried fruit, grapes, and berries. Includes artisan breads and assorted fancy crackers.

Hors d'oeuvres

Includes choice of 4-tray passed hors d'oeuvres

Mashed Potato Station

The Potato (Select 1)

- Cheddar and Chive
- Boursin and Garlic
- Buttered Red Bliss
- Wasabi
- Yukon Gold
- Sweet and Spiced

Toppings (Select 1)

- Wild Mushroom Ragout
- Chicken and Leeks
- Sliced Sirloin with Caramelized Onions and Cabernet Reduction
- Kalua Pulled Pork
- Soy and Ginger Beef with Vegetables
- Chicken and Andouille Gumbo
- Ratatouille
- Boneless BBQ Short Rib

Accoutrements (Includes All)

- Aged Sharp Cheddar
- Sour Cream
- Applewood-Smoked Bacon
- Scallions
- Maytag Bleu Crumbles
- Frizzled Onion Hay



VEGETARIAN ENTREES

Grilled Butternut Squash Steak*

Roasted poblano and corn relish, queso fresco, and fresh coriander.

Stuffed Squash Blossoms with Green Romesco*

Tomatillos, hazelnuts, jalapeños, and marcona almonds. (Seasonal: May to August only. Subject to availability).

Three Bean Ragu*

Stewed white and red beans, medley of heirloom string beans, roasted bell peppers, smoky tomato confit, fresh herbs, and nicoise olive tapenade.

Turmeric-Spiced Root Vegetables*

Kaffir lime yogurt and mint chutney.

Patty Pan Squash with Spicy Vegetables*

Smoked chili tomato ragu.

Cumin-Spiced Grilled Cauliflower Steak*

Hazelnut dukka, rum raisins, fresh coriander, and basmati rice.

Butternut Squash Risotto Cups*

Italian rice stuffed squash, wild mushroom persillade, and shallot confit.

Caramelized Brussels and Beets*

Herb polenta cake and micro green salad.

Butternut Squash Ravioli

Browned butter and sage.

Ratatouille*

Nestled in a spaghetti squash birds nest.

Wild Mushroom Ravioli

Roasted mushrooms, truffle-scented cream, and parmesan.

Sweet Corn Ravioli

Sauteed pea tendrils, corn emulsion, and hazelnuts.

*Available as vegan without dairy products.

RANCHO LAS LOMAS MENU



SOUTH OF THE BORDER

37.00/Per Person (plus tax and service charge)

Hors d'oeuvres

Includes choice of 2 tray-passed hors d'oeuvres. Hors d'oeuvres with an asterisk add 2.00 pp.

Menu includes corn or flour tortillas, water, and table glassware (bar glassware not included in package).
Minimum 50 guests.

SALADS

Includes choice of 1 salad

Tex-Mex

Chopped tomato, grilled corn, cilantro, toasted pepitas, black beans, tortilla strips, and cilantro-lime pepita dressing.

Fresh Spring Greens

A collection of red and yellow teardrop tomatoes and choice of raspberry vinaigrette, buttermilk ranch, or balsamic vinaigrette.

Spanish Caesar

Tossed with roasted red bell pepper, charred scallions, shaved manchego, chili-spiced garlic croutons, and cilantro-Caesar dressing.

ENTRÉES

Includes choice of 2 entrées

Cheese Enchiladas

Queso Oaxao, Monterey Jack, cheddar, queso fresco, pepper jack, and enchilada sauce.

Vegetable Enchiladas

Portabella, roasted poblano, roasted red bell pepper, sauteed onions, cilantro, pepper jack, and fire-roasted tomatillo sauce.

Chicken Enchiladas

Grilled chicken breast, sauteed peppers and shives, Monterey Jack, cilantro, roasted red bell pepper, and chili verde sauce.

Beef Enchiladas

Grilled marinated-beef, roasted poblano peppers, charred scallions, queso fresco, cilantro, and roasted guajillo sauce.

Chile Verde

Tender pork over steamed rice.

Classic Carnitas, Carne Asada, or Chicken

Served with warm corn or flour tortillas.

RANCHO LAS LOMAS MENU



Spiced Red Snapper

Cilantro lime butter.

Fajitas

Choose from chicken, steak, or vegetarian. Served with grilled onions, peppers, and flour tortillas.

Southwest Chicken Breast

Chipotle cream sauce and poblano chiles.

Homemade Chile Relleno al Horno *Add 2.00 pp*

Santa Fe Pasta

Grilled chicken in a chipotle cream sauce.

ACCOMPANIMENTS

Cilantro-Lime Rice or Spanish Rice

Black or Refried Beans

Tortilla Chips

Homemade Salsa

Sour Cream

Guacamole *Add 2.00 pp*

RANCHO LAS LOMAS MENU



THE LUAU

38.00/Per Person (plus tax and service charge)

Hors d'oeuvres

Includes choice of 2 tray-passed hors d'oeuvres. Hors d'oeuvres with an asterisk add 2.00 pp.

Menu includes soft Hawaiian rolls with butter, water, and table glassware (bar glassware not included in package). Minimum 50 guests.

SALADS

Includes choice of 1 salad

Traditional Maui Macaroni Salad

Island Garden Salad

Butter lettuce, papaya, avocado, red bell pepper, sesame seeds, and a grilled pineapple vinaigrette.

Baby Spinach Salad

Mandarin oranges, toasted almonds, and an Asian dressing.

Asian Noodle Salad

Served with a sesame dressing.

ENTRÉES

Includes choice of 2 entrées

Slow-Roasted Pulled Kalua Pork

Ginger Soy Glazed Mahi Mahi

Polynesian Chicken Breast

Soy and lemon grass.

Mongolian Beef

Topped with green onions.

Macadamia Nut-Crusted Mahi Mahi

Topped with mango salsa.

Sweet and Sour Pork

Tender Slow Braised Short Ribs

ACCOMPANIMENTS

Includes all

Steamed Jasmine Rice

Asian Stir Fry Vegetables

RANCHO LAS LOMAS MENU



A TASTE OF ITALY

38.00/Per Person (plus tax and service charge)

Hors d'oeuvres

Includes choice of 2 tray-passed appetizers hors d'oeuvres. Hors d'oeuvres with an asterisk add 2.00 pp.

Menu includes fresh-baked focaccia or garlic bread, freshly grated parmesan cheese, water, and table glassware (bar glassware not included in package). Minimum 50 guests.

SALADS

Includes choice of 1 salad

Romaine Salad

Thin Bermuda onions, vine-ripened tomatoes, olives, and your choice of Italian dressing or balsamic vinaigrette.

24 Carrot Caesar Salad

Shaved parmesan and sourdough garlic croutons.

Fresh Spring Greens

A collection of red and yellow teardrop tomatoes, and your choice of raspberry vinaigrette, buttermilk ranch, or balsamic vinaigrette.

ENTRÉES

Select 2 entrées

Chicken Breast Marsala

Mushrooms and Marsala wine reduction.

Chicken Breast Piccata

Capers and lemon-infused white wine sauce.

Chicken and Fettuccini Alfredo

Italian Sausage and Peppers

Chicken Saltimbocca

Prosciutto and fresh mozzarella.

Baked Lasagna

Classic or grilled vegetable.

Gnocchi

With short rib ragu.

Butternut Squash Ravioli

In brown sage butter sauce.

Chicken Parmigianino

Marinara and melted mozzarella.

Mediterranean Chicken

Artichoke hearts, kalamata olives, and capers.

Penne Pasta Primavera

Choice of marinara, alfredo, or pesto sauce.

Cheese Tortellini or Ravioli

Choice of marinara, alfredo, or pesto sauce.

ACCOMPANIMENTS

Includes all

Wild Mushroom Risotto or Pasta

Choice of sauce.

Sauteed Zucchini

Garlic and red bell pepper confetti.

RANCHO LAS LOMAS MENU



SOUTHERN HOSPITALITY

38.00/Per Person (plus tax and service charge)

Hors d'oeuvres

Includes choice of 2 tray-passed hors d'oeuvres. Hors d'oeuvres with asterisk add 2.00 pp.

Menu includes corn bread with honey butter, water, and table glassware (bar glassware not included in package). Minimum 50 guests.

SALADS

Includes choice of 1 salad

Torn Spinach and Greens

Mandarin oranges, mushrooms, red onions and Mediterranean herb dressing.

Fresh Spring Greens

A collection of red and yellow teardrop tomatoes and a choice of raspberry vinaigrette, buttermilk ranch, or balsamic vinaigrette.

24 Carrot Caesar Salad

Shaved parmesan and sourdough garlic croutons.

Southern Garden Salad

Served with all the fixings and buttermilk herb dressing.

ENTRÉES

Includes choice of 2 entrées

Barbecued Chicken Breast

Jambalaya

Chicken and sausage

Hanger Steak Chili

Cheese, chopped onions, and sour cream.

Barbeque Brisket of Beef

Marinated in our own hickory sauce.

Buttermilk Fried Chicken and Gravy

Bourbon Pork Cutlets

Corn Meal Catfish or Snapper

Served with cajun tartar sauce.

Grilled Tri-Tip

Served with citrus-chile butter.

Pulled Pork

ACCOMPANIMENTS

Pick two

Red or Baked Beans

Dirty Rice

Honey Glazed Cut Corn or Corn on the Cob

Apple Cider-Braised Greens

RANCHO LAS LOMAS MENU



HORS D'OEUVRES

1 hour (6-8 pieces pp) 20.00 pp

2 hours (8-10 pieces pp) 36.00 pp

3 hours (10-12 pieces pp) 45.00 pp

*Upgraded hors d'oeuvre. Subject to an additional charge of 2.00 pp.

STICKS AND SKEWERS

Baklava Chicken Lollipops

Honey, pesto, and pistachio.

Lemon Herb Chicken

Shallot and mint chutney.

Turmeric-Grilled Chicken Satay

Sweet and spicy Thai peanut sauce.

Chicken Yakitori

Soy ginger glaze, skewered with fresh scallions.

Chipotle Barbecue-Glazed Chicken

Fresh lime, coriander, and homemade sweet and spicy barbecue sauce.

Grilled Beef and Scallion Rolls

Soy dipping sauce.

Mini Beef Shish Kabobs

Bell peppers, onions, and roasted garlic hummus.

Kalbi Beef

Asian pear and soy-marinated grilled filet with Korean chili glaze.

Mini Slider Pops

Beef patty, cheddar, lettuce, and ketchup skewered on a petite brioche.

Bleu Cheese Stuffed Date

Wrapped in bacon.

Sweet Honeydew and Cantaloupe

Shaved prosciutto.

Applewood-Smoked Bacon Wrapped Diver Sea Scallops*

Sherry gastrique.

Surf and Turf*

Béarnaise drizzle.

Sugarcane-Skewered Tiger Shrimp*

Sweet chili sauce.

Shrimp Satay*

Thai green curry sauce.

Coconut Shrimp Lollipops*

Orange plum sauce.

Lobster Pop*

Lobster cake, béarnaise, and micro-salad skewered on petite brioche.

Caprese Skewer

Mozzarella, basil, teardrop tomatoes, and balsamic drizzle.

SPOONS AND SUCH

Kobe-Style Beef

Scallion and crème fraîche on a crispy wonton spoon.

Kurabuta Pork Belly

Pickled red cabbage and soy caramel sauce on a ceramic spoon.

Sesame-Seared Ahi*

Wasabi aioli on a crispy wonton spoon.

Ahi Tartar Quenelle*

Avocado, papaya, and ponzu sauce on a crispy wonton spoon.

RANCHO LAS LOMAS MENU



Seared Ahi Tuna and Asian Slaw*

On a ceramic soup spoon.

Seared Scallop*

Ginger dashi broth and grilled scallions on a ceramic soup spoon.

TARTS AND CAKES

Braised Leeks, Gruyere, and Pancetta Tartlet

Blackened Shrimp*

On sweet corn cake.

Warm Potato Pancakes

Smoked salmon, sour cream, and dill.

Dungeness Crab Cake*

Ancho chili aioli.

Lobster Cake*

Béarnaise.

PURSES AND PETALS

Maytag Bleu Cheese Mousse, Dried Pear, and Toasted Walnut Endive Spear

Brie and Mango

Mango chutney in puff pastry.

Fig and Mascarpone Phyllo Purse

Kalamata Olive and Boursin Cheese Purse

Forest Mushroom

Caramelized pear and Roquefort in puff pastry.

THE CROSTINI

Braised Brisket

Boursin on a crisp baguette.

Gorgonzola-Crusted Beef Tenderloin*

Tuscan Salad

Burrata, melted cherry tomato, basil, sea salt, olio nuovo, and balsamic reduction on a brioche spoon.

Honey-Spiced Lacquered Duck*

On a crispy wonton spoon.

Sweet Maui Onion, Sun-Dried Tomato and Chevre Tartlet

Forest Mushroom and Goat Cheese Tartlet

Artichoke and Spinach with Fontina Tartlet

Wild Mushroom Risotto Cakes

Napoli confit and truffle oil.

Curried Chicken and Fried Leeks

On a Belgian endive petal.

Fig, Herbed Cheese, and a Glazed Pecan

On a Belgian endive petal.

Grilled Hearts of Palm

Shiso-mint chimichurri.

Beet and Goat Cheese Endive

Seasonal citrus garnish and balsamic reduction.

Citrus-Cured Salmon*

On a crisp brioche.

Asian Braised Pork Belly

Pickled veggies and petit cilantro on a crisp baguette.

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Mediterranean Crostini

Assorted Mediterranean tapenades on a crisp baguette.

Caprese

Teardrop tomatoes, mozzarella, basil, and balsamic glaze on a crisp baguette.

Chevre and Portobello

Sun-dried tomato and kalamata olive on a crisp baguette.

Warm Artichoke Canape

Gorgonzola on a crisp baguette.

Crostini of Crushed Fava Beans

Manchego cheese on a crisp baguette.

TRADITIONS

Roasted Chicken Quesadilla

Caramelized onion, three cheeses, and house salsa.

Chicken Potstickers

Citrus-ponzu dipping sauce.

Mini BBQ Chicken Pizza

Mini Turkey Pot Pie Puffs

Mini Clam Chowder in Bread Bowl Puff

Mini Baked Potatoes

Cheddar, sour cream, bacon, chives.

Mini Beef Wellingtons

Classic béarnaise.

Soy-Ginger Beef

Wasabi mashed potatoes in a mini martini glass.

Grilled Petite Lamb Chops*

Ribbons of red bell pepper and pesto.

Individual Shrimp Cocktails*

In mini martini glass.

Phyllo-Encrusted Crab-Stuffed Mushroom

Phyllo-Encrusted Spinach-Stuffed Mushroom

Eggplant Crisp

Goat cheese and oven dried tomato.

Stuffed Shiitake Mushroom

Leek, fennel, and goat cheese.

Mini Grilled Cheese

Paired with a tomato soup shooter.

Risotto Mozzarella Croquettes

Mini Pesto, Brie, and Pear Pizza

Roasted Vegetable Quesadilla

Caramelized onion, three cheeses, and house salsa.

Mini Mac and Cheese*

Panko crust in a mini cast-iron skillet.

THE NOT-SO-TRADITIONAL

Tortilla Soup Shooter*

With choice of pepper jack grilled cheese or chicken taquito.

Mini Chicken Tostadas

Black bean puree, avocado salsa, and lime.

RANCHO LAS LOMAS MENU



Duck Confit*

On a purple potato chip.

Pork and Lemongrass Wontons

Balsamic-soy dipping sauce.

Kalbi Beef Taco

Kimchi slaw, cotija cheese, and chili aioli, in a crispy wonton shell.

Tuna Tataki Tartar*

In an edible cone.

Ahi Taco*

Soy-marinated ahi and sriracha aioli in a crispy wonton shell.

Sesame Ahi*

Chuka salad and orange tobiko caviar.

Ahi Tuna Tartar*

Passion fruit ponzu and crushed macadamia nuts on a wonton crisp.

Pepper Jack Wontons

Strawberry merlot.

Crispy Polenta Fries

Melted tomato ketchup.

Fried Cheese Curds

Melted tomato ketchup.

Stuffed Artichoke Hearts

Manchego, sun-dried tomato, balsamic, and meyer lemon.

Jalapeño Poppers

Tropical Fruit Ceviche

Mini martini filled with papaya, mango, red bell peppers, pineapple, house ceviche sauce, and crispy plantain chips. *Available in a cucumber cup. Add 2.00 pp*

Squash Blossom Flatbread

Green harissa, squash blossoms, roasted garlic, and tomato confit. (Seasonal: May to August only. Subject to availability).

Mini Heirloom Tomato Bloody Mary

House-smoked bacon, mini celery stick, and skewered olive. Optional chili-infused vodka *Add 2.00 pp*

THE TEA SANDWICH

Checkerboard

Smoked turkey and cranberry.

Prosciutto Ham

Celeriac remoulade.

Cucumber, Shrimp, and Dill

Smoked Salmon and Arugula

Herbed Cheese, Cucumber, and Watercress

Sun-Dried Tomato

On olive tapenade with goat cheese.

Chopped Egg and Asparagus

THE NOT-FOR-TEA-SANDWICH

Mini Kobe-Style Burgers

Roasted garlic aioli, onion confit, and maytag bleu cheese.

The 24 Carrots Slider

Brie, truffle honey, bacon-fig jam, roasted garlic aioli, and caramelized apples.

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The Bern Slider

Bacon, horseradish mayo, and gruyère.

The Dallas Slider

Barbecue sauce, melted cheddar, frizzled onions, and bacon.

The Cali Slider

Shredded lettuce, cheddar cheese, and 24 carrot secret sauce.

Braised Short Rib

Pickled slaw and brie on mini brioche.

Kalua Pulled Pork

Mango salsa on mini Hawaiian rolls.

Petite Lamb Burgers*

Roasted garlic aioli, melted tomatoes, rocket, and crumbled feta.

Mini Lobster Roll*

Tarragon aioli.

Roasted Veggie Panini

Fontina and basil on a crusty baguette.

Coconut Grilled Cheese

Lime-poached jalapeño.

Mini Brie Grilled Cheese

Apricot compote.

The Veggie Slider

Black bean and quinoa patty, soffrito relish, muenster cheese, butter lettuce, and melted tomato ketchup

BITES AND SHOTS

The Roscoe

Bacon and chive waffle bite with fried chicken and maple syrup. Paired with a mini coke or light beer shot.

Non-alcoholic pairing add 2.00 pp.

Alcoholic pairing add 3.00 pp.

The Beef and Beer

Seared filet with caramelized onions and horseradish crème on a potato pancake. Paired with a mini dark beer shooter. *Alcoholic pairing add 3.00 pp.*

Mini Fish Taco (Grilled or Fried)*

Shredded cabbage and piquillo pepper crema. Paired with a regular or virgin margarita, served chilled. *Non-alcoholic pairing: add 2.00 pp. Alcoholic pairing add 3.00 pp.*

Mini Ceviche Taco (Fish or Shrimp)*

Paired with a mango and papaya agua fresca or Mexican beer shooter. *Non-alcoholic pairing add 2.00 pp. Alcoholic pairing add 3.00 pp.*

Blue Corn Blini, Citrus-Cured Ahi and Shiso*

Citrus-cured ahi and shiso. Paired with a vodka shot. *Alcoholic pairing add 3.00 pp.*

Crispy Wonton Cup with Tuna Tartar*

Kazami wasabi. Paired with a plum wine or sake shot. *Alcoholic pairing add 3.00 pp.*

Mini French Toast

Fresh berry compote. Paired with a shot of hot chocolate or espresso. *Non-alcoholic pairing add 2.00 pp.*

Oyster*

Fruit salsa and a spicy cucumber water shot. *Non-alcoholic pairing: add 2.00 pp.*

Cheese and White Wine

Chardonnay or pinot grigio served with a fresh apple chip, brie, and chipotle apricot chutney. *Alcoholic pairing add 3.00 pp.*

Cheese and Red Wine

Merlot, cabernet sauvignon, or pinot noir served with a cranberry walnut crostini, fig preserves, and Point Reyes bleu cheese. *Alcoholic pairing add 3.00 pp.*

The Ball Park

Warm salted pretzel with mustard. Paired with a mini coke or light beer shot. *Non-alcoholic pairing add 2.00 pp. Alcoholic pairing add 3.00 pp.*



CLIPPED GREENS

Baby Field Greens

Summer pear, Roquefort, honey-roasted pecans, and an aged-sherry vinaigrette.

24 Carrot Caesar Salad

Shaved parmesan and sourdough garlic croutons.

Baby Spinach Salad

Applewood-smoked bacon, sliced mushrooms, goat cheese, toasted pine nuts, and port wine vinaigrette.

California Clipped Herbs and Greens

A collection of teardrop tomatoes, crumbled feta, nicoise olives, and a whole-grain dijon mustard vinaigrette.

Compressed Salad of Baby Arugula

Manchego cheese, sliced gala apples, sun-dried cranberries, caramelized pecans, and an aged balsamic vinaigrette.

Caprese Stack

Reduced balsamic and pesto drizzle.

Butter Lettuce Salad

Caramel roasted pears, aged white cheddar, sugared pecans, dried cranberries, and maple-apple cider vinaigrette.

Mesclun Mix

Fresh strawberries, feta, candied pecans, and balsamic vinaigrette.

Hearts of Romaine with Crumbled Stilton

Toasted walnuts, sun-dried cherries, and aged balsamic vinaigrette.

Tomato and Cucumber "Ceviche" Salad

Heirloom cherry tomatoes, persian cucumber, thin sliced red onion, chopped cilantro, and ceviche vinaigrette (Heirloom cherry tomatoes available from May to September. Red and yellow teardrop tomatoes will be substituted from October to April).

Greek Salad

Crisp hearts of romaine, crumbled feta, kalamata olives, persian cucumber, julienne red onion, artichoke, tomato, and crispy pita chips with herb-dijon vinaigrette.

Simple Mix Green Salad

Baby mix greens, julienne roma tomato, english cucumber, sliced red onion, and balsamic vinaigrette.

Smoked Summer Vegetable and Quinoa Salad

Grilled corn, bell pepper, summer squash, baby carrots, and heirloom tomatoes, with fresh herbs and a champagne vinaigrette.

Grilled Peaches and Basil Salad

Toasted pine nuts, grilled tree-ripened peaches, fresh basil, and a drizzle of balsamic. (Seasonal: May to September only. Subject to availability).

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Heirloom Tomato and Watercress Salad

With green harissa. (Seasonal: May to September only. Subject to availability).

Spring Baby Vegetable Salad with Farro

Asparagus, baby fennel, and pea shoots with Meyer lemon vinaigrette.

Italian Chopped Salad

Escarole and radicchio tossed with aged salami, provolone, shishito peppers, tomatoes, ceci beans, castelvetro olives, and croutons with an oregano vinaigrette.

Warm Goat Cheese Salad

Baby mix greens, red onion julienne, crispy carrot ribbons, toasted pine nuts, crouton of warm goat cheese, and red wine vinaigrette.

Jarred Heirloom Tomato Salad

Assorted heirloom tomato, avocado, orange supremes, shallots, chives, petite parsley, shaved parmesan, and smoked citrus vinaigrette (Heirloom tomatoes available from May to September. Red and yellow tomatoes will be substituted from October to May. Not available with Silver menu package).

Citrus Salad*

Mix greens, frisee lettuce, avocado, hearts of palm, pistachios, orange and grapefruit supremes, with citrus vinaigrette.

Beet and Goat Cheese Tower*

Roasted red and gold beets, Laura Chenel goat cheese, frisee lettuce, and sherry reduction (extra chef required).

*Upgraded salad. Subject to an additional charge of 2.00 pp except on 24 carrot menu package.

A la Carte Salads

Side - 7.00 pp

Entrée - 10.00 pp

ACCOUTREMENTS

Potatoes, Pilafs, and Pastas

- Whipped Potatoes (Cheddar and Chive, Boursin Garlic, Buttered Bliss, Wasabi, Yukon Gold, or Sweet and Spiced)
- Potatoes Dauphinoise
- Cheddar and Jalapeño Smashed Potatoes
- Chive and Yukon Gold Potato Cake
- Aged Cheddar Gratin and Braised Leeks
- Twice-Baked Baby Red Potatoes with Butter, Cheddar, and Chives *Add 1.00 pp*
- Herb and Garlic Baby Red Bliss Potatoes
- Wild Mushroom Risotto Cake
- Creamy Risotto
- Classic Wild Rice Pilaf
- Lemon-Herb and Pistachio Pilaf
- Butternut Squash Risotto Pave
- Herbed Polenta Parmigiano
- Sweet Potato Puree with Brown Butter and Sage
- Grilled Vegetable Quinoa Salad
- Smoked Vegetable Farro Salad
- Mac and Cheese with a Panko Crust

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Vegetables

- Seasonal Vegetable Medley
- Asparagus Gremolata *Add 1.00 pp*
- Buttered Haricot Vert
- Green Beans with Bell Pepper and Pine Nuts
- Buttered Harvest Vegetables
- Asian Stir-Fry Vegetables
- Wilted Baby Spinach
- Grilled Summer Vegetables
- Roasted Asparagus with Smoked Sea Salt *Add 1.00*
- Bundled Asparagus Tied with Chive *Add 1.50*
- Honey-Roasted or Brown Sugar Glazed Baby Carrots
- Caramelized Brussels Sprouts with Smoked Sea Salt
- Corn and Spaghetti Squash Succotash
- Sautéed Mushrooms
- Broccolini Almandine
- Broccolini with Extra Virgin Olive Oil and Crushed Chili Flakes

BISQUES AND BROTHS *Plated or Stationed at 8.00 pp*

- Maine Lobster Bisque with Armagnac Foam *Add 3.00 pp*
- Roasted Tomato Cream and Fresh Basil
- Roasted White Corn Chowder with Dungeness Crab *Add 3.00 pp*
- Vidalia Onion, Gruyere, and Croutons
- Truffled Potato Leek Cream
- Roasted Butternut Squash with Ginger Poached Pear

THE CARVERY

Herb and Salt-Crusted Prime Rib of Beef 16.00 pp
Natural jus, stone-ground mustard, and creamy horseradish.

Cracklin' Brown Sugar and Cider-Baked Ham 12.00 pp
Served with assorted mustards.

Maple-Glazed Whole-Roast Turkey 12.00 pp
Orange-cranberry-pecan relish, and stone-ground mustard.

Roast Tenderloin of Beef Wellington 20.00 pp
Served with shallot demi glace or sauce au poivre.

Pacific King Salmon 16.00 pp
Old Bay aioli with fresh lemons, or whole-grain mustard sauce.

Soy and Ginger Marinated Kobe-Style Beef Tri-Tip 14.00 pp
Served with a light sweet soy glaze.

Roast Tenderloin of Beef with Five Peppercorn Crust 18.00 pp
Served with sauce au poivre or red wine demi glace.

Roasted Boneless Leg of Lamb with Garlic and Rosemary Rub 15.00 pp
Basil, red bell pepper, and walnut-mint pesto accompaniments.

RANCHO LAS LOMAS MENU



Whole-Roasted NY Strip 18.00 pp

Served with creamy horseradish and honey-stung BBQ sauce.

All served with assorted rustic rolls and appropriate condiments. All carving stations require a chef carver(s).
Make it an entrée portion with a starch and veggie for an additional 15.00 pp.

STATIONS AND SUCH

Mediterranean Mezze 12.00 pp

Marinated artichokes, mushrooms, bocconcini, assorted olives, caper berries, roasted fennel and garlic bulbs, assorted grilled legumes including asparagus, eggplant, zucchini, yellow squash, bell peppers, and radicchio with a drizzle of aged balsamic. Presentation includes rustic breads, crostini, and assorted fancy crackers with olive tapenade, hummus, tomato-basil relish, and baba ghanoush.

Add cured Italian meats for 5.00 pp

Combine with Regional and International Cheese Display for 20.00 pp

Regional and International Cheese 15.00 pp

Paired with a selection of dried fruit, grapes, and berries. Includes artisan breads and assorted fancy crackers.

Seafood Display and Raw Bar 26.00 pp

Jumbo gulf shrimp, snow crab claws, seasonal pacific oysters on the half shell, and pickled vegetables.

Sauces include:

- Traditional Cocktail
- Herbed Tartar
- Classic Mignonette Sauces
- Horseradish
- Tabasco
- Lemons
- Pickled Cucumber Relish

Raw bar additions may include (market price):

- Marinated Calamari Salad
- Scallop Ceviche
- Smoked Salmon Platter
- New Zealand Mussels
- Octopus Salad
- Prince Edward Island Mussels
- Crab Louie or Cracked Lobster Claws
- King or Snow Crab Legs

Grilled Flatbread Station 12.00 pp

Choice of 2 from the following:

- Fresh Mozzarella, Basil, Red Sauce, and Olive Oil Drizzle
- Herb Cheese, Kalamata Olives, and Roasted Red Bell Pepper
- Goat Cheese, Sun-Dried Tomato, Artichoke Hearts, and Pesto
- Gruyère, Fontina, Roasted Garlic, Forest Mushrooms, and Béchamel
- Asiago, Grilled Vegetables, and Pesto
- Barbecued Chicken, Smoked Gouda, Red Onion, Cilantro, Red Bell Pepper, and Barbecue Sauce

RANCHO LAS LOMAS MENU



- Goat Cheese, Fig, Petite Arugula, and Onion Confit
- Duck Prosciutto, Bleu Cheese, Fig, and Rocket *Add 3.00 pp*

Tacos and Quesadilla Grill 16.00 pp

Choice of 2 from the following:

- Grilled Chicken
- Blackened Chicken
- Pacific Snapper
- Pulled Pork
- Barbacoa
- Chorizo
- Rock Shrimp *Add 4.00 pp*
- Carne Asada *Add 2.00 pp*

Choice of 3 from the following:

- Goat Cheese
- Manchego
- Queso Oaxaca
- Chipotle Cheddar
- Queso Fresco
- Cotija

Accessories include:

- Baja Slaw
- Sauteed Onions and Peppers
- Cilantro-Lime Mayo
- Chipotle Sauce
- Homemade Salsa
- Chopped Cilantro
- Pico de Gallo
- Chopped Onion
- Roasted Peppers

Enhance your station with (market price):

- Chilean Sea Bass
- Tiger Shrimp
- Calamari
- Sliced Lamb Loin
- Maine Lobster
- Roast Duck
- Grilled Swordfish
- Sliced Filet Mignon

Interactive chef may be required.

Salad Station 9.00 pp

Includes all of the following:

- Romaine
- Mesclun Mix
- Grape Tomatoes
- Shaved Red Onions
- Sliced Cucumbers
- Shredded Carrots
- Bleu Cheese
- Shredded Cheddar
- Diced Avocado
- Hard Boiled Eggs
- Kalamata Olives
- Diced Chicken
- Candied Pecans
- Applewood-Smoked Bacon Crumbles
- Seasoned Croutons

Dressings:

- Fresh Basil
- Lemon-Caper Vinaigrette
- Caesar
- Buttermilk Ranch
- Balsamic Vinaigrette
- Citrus Vinaigrette
- Champagne Vinaigrette

Make it the Salad Matrix: Rental 120.00 (includes matrix and appropriate accessories)

RANCHO LAS LOMAS MENU



Ceviche Station 18.00 pp

Choice of 3 from the following:

- Rock Fish, Coconut, Lime, Grilled Pineapple, Tomato, Red Onion, and Cilantro
- Sea Bass, Orange, Mango, Papaya, Cucumber, Red Onion, Jalapeño, and Cilantro
- Scallops, Cucumber, Lemongrass, Fresno Chili, Fennel, and Parsley
- Shrimp, Fresno Aguachile, Red Onion, Grilled Scallion, Yellow Bell Pepper, and Chive
- Calamari, Lime, Sweet Pickled Red Onions, Red Bell Pepper, Parsley, and Scallion
- Octopus, Yuzu Ponzu, Ginger, and Red Onion
- Papaya, Mango, Red Bell Peppers, Pineapple, and House Ceviche Sauce

Mac n' Cheese Station 14.00 pp

Pasta Selection - Choose 2 of the following:

- Shells
- Macaroni
- Orecchiette
- Fusilli
- Farfalle
- Tri-Color Rotini

Cheese Sauce - Choose 2 of the following:

- Fontina
- Aged White Cheddar
- Pepper Jack
- Boursin and Goat Cheese
- Sharp Cheddar
- Manchego
- Three Cheese with Fontina, Gruyere, and Mozzarella

Hot Toppings - Choose 2 of the following:

- Grilled Chicken
- Buffalo Chicken
- Forest Mushrooms
- Braised Short Ribs
- Crispy Carnitas
- BBQ Beef Brisket

Upgrades:

- Lobster *Add 8.00 pp*
- Dungeness Crab *Add 8.00 pp*
- Veal Osso Bucco *Add 8.00 pp*
- Crispy Pork Belly *Add 3.00 pp*

Includes All:

- Sliced Green Onions
- Shredded Cheddar Cheese
- Toasted Herb Japanese Bread Crumbs
- Applewood-Smoked Bacon Crumbles

Gourmet Fry Station 10.00 pp

Spuds - Choose 2 of the following:

- Seasoned Curly Fries
- Sweet Potato Fries
- Pommes Frites

Toppings - Choose 2 of the following:

- Homemade Chili
- Cheese Sauce
- Brown Gravy

Includes All Accoutrements:

- Sour Cream
- Shredded Cheddar Cheese
- Bacon Bits
- Chopped Green Onions
- Pickled Jalapeño Peppers
- Cheese Curds
- Salt
- Seasoned Salt and Pepper

RANCHO LAS LOMAS MENU



Gourmet Burgers 16.00 pp

Choose 2 from the following:

- Pepper Jack and Ortega Chilies
- Jack Cheese, Mushrooms, and Onions
- Cheddar Cheese, Mushrooms, and Scallions
- Swiss Cheese and Wilted Spinach
- Brie and Scallions

Includes all of the following:

- Potato or Wheat Buns
- Shredded Iceberg Lettuce
- Sliced Tomatoes
- Bermuda Onions
- Frizzled Onion Hay
- Applewood-Smoked Bacon
- Pickle Chips
- Sriracha Aioli
- Yellow and Deli Mustard
- Ketchup
- Barbecue Sauce
- Mayonnaise
- Roasted Garlic Aioli

Slider Station 18.00 pp

Choose 2 of the following proteins:

- Angus Beef
- Seasoned Turkey
- Kalua Pulled Pork
- Braised Short Ribs
- Veggie

Includes all of the following toppings:

- Potato or Wheat Buns
- Gruyère
- Tillamook Cheddar
- Bleu Cheese
- Swiss
- Shredded Iceberg Lettuce
- Tomatoes
- Port Wine Confit
- Bermuda Onions
- Pickle Chips
- Frizzled Onion Hay
- Applewood-Smoked Bacon
- Roasted Red Peppers

Includes all of the following sauces:

- Sriracha Aioli
- Roasted Garlic Aioli
- Barbecue Sauce
- Ketchup
- Mustard
- Mayonnaise
- Dijon

Caviar with Iced Vodka - Priced Accordingly

Sturgeon caviar with toasted brioche, crème fraîche, chopped egg, blini, and onion. Complemented with your preferred vodka encased in ice.

Paella Barcelona Station 16.00 pp

Traditional spanish paella with gulf shrimp, chicken, atlantic mussels, steamed clams, calamari, and chorizo. Combined with saffron rice, artichoke hearts, and sweet peppers. Served from authentic paella pans.

RANCHO LAS LOMAS MENU



Mashed Potato Station 16.00 pp

The Potato (Select 2)

- Cheddar and Chive
- Boursin and Garlic
- Buttered Red Bliss
- Wasabi
- Yukon Gold
- Sweet and Spiced

Toppings (Select 2)

- Extreme Garlic Butter Gulf Shrimp *Add 2.00 pp*
- Wild Mushroom Ragout
- Cilantro-Lime Bay Scallops *Add 2.00 pp*
- Chicken and Leeks
- Sliced Sirloin with Caramelized Onions and Cabernet Reduction
- Kalua Pulled Pork
- Soy and Ginger Beef with Vegetables
- Chicken and Andouille Sausage
- Ratatouille
- Boneless Barbecue Short Ribs

Accoutrements (Includes All)

- Aged Sharp Cheddar
- Sour Cream
- Applewood-Smoked Bacon
- Scallions
- Maytag Bleu Crumbles
- Frizzled Onion Hay

Risotto Station 20.00 pp, Available as an Interactive Station

Risotto (Select 2)

- Parmigiano
- Herb and Butter
- Saffron *Add 2.00 pp*
- Butternut Squash
- Pesto
- Roasted Bell Pepper
- Lobster Risotto *Add 4.00 pp*
- "Farro-Sotto"
- "Barley-Sotto"

Toppings (Select 2)

- Gulf Shrimp
- Rosemary and Cabernet Braised Lamb Shanks
- Maine Lobster Chunks *Add 4.00 pp*
- Caramelized Bay Scallops *Add 2.00 pp*
- Duck Confit
- Veal Osso Bucco *Add 2.00 pp*
- Short Rib
- Braised Brisket

Accoutrements (Includes All of the Following):

- Baby Sweet Peas
- Fresh Basil
- Roasted Garlic
- Wild Mushrooms
- Italian Parsley
- Shallots
- Sun-Dried Tomato
- Asparagus
- Pancetta
- Shaved Parmigiano

Burrito Bowl Station 16.00 pp

Select 2 of the following:

- Grilled Chicken
- Blackened Chicken
- Carnitas
- Pacific Snapper
- Barbacoa
- Carne Asada
- Pork Chile Verde
- Shrimp *Add 2.00 pp*
- Achiote Grilled Chicken

Select 2 of the following:

- Spanish Rice
- Lime-Cilantro Rice
- Rice Veracruzana

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- Refried Beans
- Black Beans
- Charro Beans
- Chipotle Mashed Potatoes

Accoutrements (Includes All):

- Assorted Salsas
- Sour Cream
- Avocado Relish
- Aged Cheddar
- Queso Fresco
- Tortilla Strips

Far East Station 14.00 pp

Select 3 of the following (served over steamed jasmine or Chinese fried rice, unless noodles are specified):

- Thai Green-Curried Chicken with Vegetables
- Spicy Kung Pao Chicken
- Stir-Fried Chow Mein with Lemon-Ginger Chicken
- Stir-Fried Beef Tenderloin with Chinese Long Beans
- Jumbo Shrimp Stir-Fry with Broccoli and Shiitake Mushrooms *Add 2.00 pp*
- Stir-Fried Scallops with Chili, Bell Pepper, Basil, and Green Onions in Sweet Ginger Sauce *Add 2.00 pp*
- Hot and Sour Shrimp Lo Mein *Add 2.00 pp*
- Shrimp Pad Thai with Rice Noodles and Chopped Peanuts *Add 2.00 pp*
- Stir-Fried Vegetables over Glass Noodles
- Saimin Noodles with Baby Spinach Char Siu and Kamaboko

Sushi Bar 26.00 pp

Nigiri and maki-style sushi with specialty rolls prepared by our sushi chefs while your guests watch. Tuna, yellowtail, shrimp, salmon, eel, and specialty rolls such as California, caterpillar, rainbow, crunchy, spider, and spicy tuna.

Dim Sum Bar 14.00 pp

Select 3 of the following:

- Pork Dumplings with Scallions and Ginger Root Soy Sauce
- Shrimp Shumai in Charred Scallion Pesto
- Char Siu Bao (Sweet Barbecue Pork Bun)
- Vietnamese-Style Spring Roll with Peanut Sauce
- Golden Chicken Pot Stickers with Yuzu Ponzo Sauce
- Deep Fried Vegetable Spring Rolls with Plum Sauce
- Vegetable Tempura with Yuzu Aioli and Scallion Pesto Sauce

Poke Station 16.00 pp

Fish - Select 3 of the following:

- Tuna
- Spicy Tuna
- Salmon
- Octopus
- Pacific White Sea Bass
- Scallops *Add 2.00 pp*
- Yellowtail *Market Price*

Rice and Greens - Select 2 of the following:

- Sushi Rice
- Steamed Jasmine Rice
- Steamed White Rice
- Steamed Brown Rice
- Mixed Greens

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- Mizuna

- Rocket

Toppings - Select 5 of the following:

- Masago
- Wakami Seaweed Salad
- Sesame Seeds
- Furikake Dried Seaweed

- Scallions
- Jalapeño
- Cucumbers
- Wasabi Paste

- Pickled Ginger
- Pickled Cucumbers

Sauces - Select 3 of the following:

- Ponzu
- Spicy Ponzu
- Soy Sauce

- Sriracha
- Japanese Mayo

- Tamari (gluten free soy sauce)
Add 1.00 pp

Panini Station 14.00 pp

Select 2 of the following:

- Chipotle BLT: Applewood-Smoked Bacon, Butter Lettuce, Vine-Ripe Tomato, Chipotle Cheddar, and Roasted Garlic Aioli
- Chicken Club: Herb-Marinated Chicken, Applewood-Smoked Bacon, Avocado Aioli, Muenster Cheese, and Vine-Ripe Tomato
- Bistro BBQ Brisket: Honey-Stung BBQ Brisket, House-Made Slaw, and Cheddar Cheese
- Turkey Apple: Slow-Cooked Turkey, House-Made Stuffing, Provolone, and Apple Aioli
- Veggie Especial: Grilled Squash, Eggplant, Red Bell Peppers, Swiss Cheese, Basil Pesto Aioli
- Nutella, Bacon, and Brie
- Sausage, Chipotle Cheddar, and Strawberry Preserve

Open-Faced Tartines 12.00 pp

Select 3 of the following:

- Jamon Serrano with Piquello Pepper Pesto and Mizuna Lettuce, on Grilled Ciabatta
- Braised Meyer Farms Brisket with Char-su and Pickled Vegetables, on an Open-Faced Steam Bun
- Smoked Salmon with Herb Cheese, Cornichons and Crispy Caper Salsa, on Marble Rye
- Sautéed Wild Mushrooms with a Poached Egg and Petit Arugula, on Fresh Brioche
- Ahi Tuna Carpaccio with Chili Aioli, Shaved Radish, Yuzu Ponzu, and Oba, on a Wonton Crisp
- Beef Tenderloin Tartar with Quail Yolk, Sel Gris, and Petit Watercress, on Crispy Baguette
- Caprese with Melted Teardrop Tomato, Burrigotti, Olio Nuovo, Fleur de Sel, and Basil, on Herbed Focaccia
- Grilled Steak with Chimichurri, Smoky Bleu Cheese, and Pickled Red Onions

Pasta Bar 12.00 pp

Noodles - Select 2 of the following:

- Penne
- Zoodles

- Tortellini *Add 1.00 pp*
- Gnocchi

- Spaghetti
- Fusilli

Sauce - Select 3 of the following:

- Spicy Tuscan Tomato
- Puttanesca
- Herbed Cream

- Goat Cheese and Sage
- Mushroom Cream
- Brown Butter Sage

- Bolognese *Add 2.00 pp*

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Proteins - Select 3 of the following:

- Grilled Chicken
- Spicy Italian Sausage
- Sweet Italian Sausage
- Gulf Shrimp *Add 2.00 pp*
- Crab Meat *Add 2.00 pp*
- Scallops *Add 2.00 pp*
- Homemade Meatballs
- Roasted Vegetables

Accoutrements - Includes All

- Basil and Sun-Dried Tomato Pestos
- Sun-Dried Tomato
- Parmesan Cheese
- Gorgonzola Cheese
- Kalamata Olives
- Fresh Herbs
- Capers

Queso Station 8.00 pp

Protein (Select 1 of the following):

- Braised Short Ribs
- Chorizo
- Pulled Chicken
- Carnitas

Cheese:

- Melted Queso

Sides:

- Crispy Homemade Tortilla Chips
- Chopped Cilantro
- Onion
- Black Beans
- Jalapeños
- Sour Cream
- Pico De Gallo
- Guacamole *Add 2.00 pp*

Grilled Cheese Station 10.00 pp

Select 3 of the following:

- Banana, Peanut Butter, and Saint-Andre
- Peanut Butter, Strawberry Jelly, Bacon, and Brie
- Chipotle Cheddar and Caramelized Onions
- Dill Havarti and Roasted Tomato Jam
- Fig and Bleu Cheese
- Coconut with Provolone, Coconut Jam, and Lime Poached Jalapeños
- Roasted Red Bell Pepper and Boursin
- Pepper Jack and Cherry Peppers
- Caprese with Fresh Mozzarella
- Tapenade with Manchego
- Melted Tomato and Avocado with Gruyère
- French Onion "Dip" Grilled Cheese

Alternative Street Taco Station 12.00 pp

Select 3 of the following:

- Ropa Vieja Taco with Shredded Green Cabbage and Chipotle-Lime Crema
- Black Bean, Corn, and Roasted Pasilla Taco with Shaved Radish, and Cilantro-Lime Aioli
- Sweet Potato and Black Bean Taco with Shredded Napa Cabbage and Chimichurri
- Black Bean and Quinoa Meat Ball Taco with Caramelized Onions, Shredded Lettuce, and Crème Fraîche
- Korean Barbecue Beef Taco with a Crispy Wonton Shell, Kimchi Slaw, Cotija Cheese, and Chili Aioli.
- Achiote-Grilled Chicken Taco with Shredded Cabbage, Pico de Gallo, and Crema
- Grilled Salmon Taco with Grilled Corn and Poblano Relish, and Salsa Verde *Add 1.00 pp*
- Crispy Pork Belly Taco with Pickled Vegetables and Cilantro *Add 1.00 pp*
- Braised Short Rib Taco with Roasted Corn Salsa *Add 1.00 pp*
- Crispy Calamari Taco with Cherry Peppers, Rainbow Slaw, and Sweet Chili Sauce *Add 1.00 pp*

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Pot Pie Station 10.00 pp

Select 3 of the following (all include a golden flaky roof)

- Chicken and Leek
- Beef and Vegetable
- Garden Vegetable
- Traditional Turkey
- Corn Chowder
- Clam Chowder *Add 2.00 pp*
- Lobster *Add 3.00 pp*

Savory Crêpe Station 14.00 pp

Fresh crêpes made to order and folded with an assortment of fillings and sauces (Interactive chefs required).

Crêpe (Select 1, or Pick 2 for Additional 1.00 pp):

- Original
- Savory Herb

Vegetables (Select 3):

- Mushroom Ragu
- Spinach
- Asparagus
- Tomato Compote
- Grilled Mixed Vegetables

Meat (Select 3):

- Black Forest Ham
- Prosciutto *Add 2.00 pp*
- Grilled Chicken
- Shrimp *Add 2.00 pp*
- Turkey
- Applewood-Smoked Bacon
- Smoked Salmon

Cheese (Select 3):

- Brie
- Swiss
- Bleu Cheese
- Goat Cheese
- Muenster
- Gruyère
- Mozzarella
- Pepper Jack
- Chipotle Cheddar Cheese

Sauce (Includes All):

- Béchamel
- Dill and Lemon Butter Sauce
- Basil Pesto

RANCHO LAS LOMAS MENU



SMALL PLATES

Sustainably-Farmed Crispy-Skin Striped Sea Bass 15.00 pp

With bean ragu, meyer lemon emulsion, and popcorn shoots.

Pan-Seared Salmon 10.00 pp

With edamame, grilled onion succotash, and warm ponzu vinaigrette.

Meyer Farms Braised Short Rib of Beef 14.00 pp

With barley "soto" and natural jus.

Petit Airline Chicken Breast 10.00 pp

With grilled broccolini and chicken demi.

Char Siu Braised Crispy Pork Belly 12.00 pp

With pickled slaw and natural reduction.

Marinated Hanger Steak 13.00 pp

With piquillo pepper potato pureé and soffrito relish.

Petit Compressed Salad 8.00 pp

With manchego cheese, sliced gala apples, sun-dried cranberries, caramelized pecans, and aged balsamic vinaigrette.

Pan-Seared Sea Scallop 14.00 pp

With Meyer lemon citrus potato purée, fresh herb and citrus compote topped with shaved fennel.

RANCHO LAS LOMAS MENU



SWEETS

PLATED SWEETS

Crepe Brulee 9.00 pp

Passionfruit crepe brulee with coconut pineapple biscotti.

Sicilian Pistachio & Meyer Lemon Torte 9.50 pp

Blood orange, candied pistachio, raspberry sorbet.

Apple Almond Mango Tart 10.00 pp

Roasted apple, almond cake, mango cream, sugar "cookie", mango sorbet.

Caramel Cheesecake 9.00 pp

Orange, seasonal berry, walnut, vanilla cream.

Margarita Panna Cotta 9.00 pp

Vanilla-infused rhubarb, tequila lime, lime gelee, basil.

Chocolate Berry Torte 10.00 pp

Fudge torte, white chocolate raspberry + strawberry infusion, raspberry reduction.

Signature Salted Caramel Bar 10.00 pp

Chocolate marsala crepe, salted caramel, bitter chocolate praline sponge.

S'more Tart 9.50 pp

Salted caramel, chocolate fudge, toasted-vanilla bean marshmallow in a chocolate shortbread crust.

Butter Tart 9.00 pp

Buttery, caramel "custard" baked in a crushed oat cookie shell, served with chocolate sauce and vanilla ice cream.

Plated Mini Dessert Trio 10.00 pp

Select three of our mini dessert selections.

STATIONED SWEETS

Chocolate Fondue 9.00 pp

Imported Belgium chocolate accompanied by strawberries, pineapple, bananas, marshmallow puffs, pound cake, and chocolate fudge brownies.

Bananas Foster or Brandied Cherries Jubilee 8.00 pp

Presented warm and served with vanilla bean ice cream. Interactive chef may be added for interactive station.

The Cobbler Martini 8.00 pp

A time-honored classic with a twist – served warm in martini glasses with vanilla bean ice cream. Choose from homemade spiced apple, southern peach, blueberry, or strawberry-rhubarb.

RANCHO LAS LOMAS MENU



S'MORES STATION 8.00 pp

Includes the following:

- Marshmallows
- Graham Crackers

- Chocolate Chip Cookies *Add 1.50 pp*

Chocolate - Select 2 of the following:

- Milk Chocolate
- White Chocolate

- Dark Chocolate
- Reeses Peanut Butter Cups

POP TARTS 6.00 pp (For parties of 500 guests and under only).

A gourmet spin on a classic treat.

Select 3 of the Following:

- Raspberry
- Strawberry

- Cinnamon and Sugar
- Apple

HAWAIIAN "SHAVE" ICE 5.00 pp

Syrup Flavors (Select 4):

- Big Stick
(Cherry and Pineapple)
- Key Lime
- Raspberry Grand Marnier

- Blood Orange
- Pink Lemonade
- Dragon Fruit
- Coca-Cola

- Dr. Pepper
- Blue Caracao

Make them "spiked" snow cones for an additional 2.00 pp. Bar permit required. Power requirement for this station.

ICE CREAM SANDWICH STATION 8.00 pp

Select 2 of the following:

- Chocolate Chip Cookie with
Vanilla Ice Cream
- Chocolate Chip Cookie with
Mint Ice Cream

- Brown Butter Toffee
Butterscotch Cookie with
Salted Caramel Ice Cream
- Kitchen Sink Cookie with
Espresso Ice Cream

- Double Chocolate Cookie
with Raspberry Sorbet
- Oatmeal Cookie with Rum
Raisin Ice Cream

STUFFED BRIOCHE 4.00 each

Choice of:

- Blueberry-Cheese

- Raspberry-Cheese

- Nutella

RANCHO LAS LOMAS MENU



FILLED DOUGHNUT STATION 9.00 pp

Select 2 of the Following:

- Salted Caramel
- Nutella Fudge
- Candied Bacon
- Blueberry Lemonade
- Sicilian Pistachio

Seasonal Flavors:

- Key Lime Pie (Jan - April)
- Pina Colada (May - Aug)
- Pumpkin Creme Brulee (Sept - Oct)

CHURRO BAR 8.00 pp (Interactive chefs required)

Choice of:

- Mini Churros
- Churro "Tots"

Select 2 of the Following:

- Sea Salt Caramel
- Guava Caramel
- Chipotle Cinnamon-Chocolate
- Mango Passionfruit
- Strawberry-Lime Tequila

BREAD PUDDING BAR 10.00 pp

Select 3 of the Following:

- Sea Salt Caramel
- Mixed Berry and Brioche
- Cinnamon Roll
- Chocolate Chip
- Traditional with Raisins

Includes all:

- Crème Anglaise
- Caramel Sauce
- Raspberry Sauce

SWEET CRÊPE STATION 12.00 pp

Fresh crêpes made to order and folded with an assortment of fillings and sauces (Interactive chefs required).

Crêpes (Select 1, or Select 2 for Additional 1.00 pp):

- Original
- Chocolate

Fillings (Select 5):

- Banana
- Peaches *Seasonal - Summer Only*
- Peanut Butter
- Strawberries
- Nutella Cream
- Mixed Berries
- Spiced Apples
- Fresh Whipped Cream

Sauces (Select 3):

- Caramel
- Salted Caramel *Add 1.00 pp*
- Chocolate
- Strawberry Sauce
- Raspberry Coulis
- Blueberry Compote
- Mixed Berry
- Spiced Maple Reduction

RANCHO LAS LOMAS MENU



CUPCAKES 2.50 Mini / 4.00 Regular

Vanilla

Vanilla cupcake with cream cheese frosting.

Chocolate Chocolate

Chocolate cake with chocolate frosting and crunchy chocolate pearls.

Red Velvet

Red velvet cake with cream cheese frosting.

Vanilla Chocolate

Vanilla cake with chocolate frosting and topped with crunchy chocolate pearls.

Chocolate Espresso

Chocolate cake with chocolate ganache filling, espresso, kahlua cream cheese frosting, and topped with crunchy chocolate pearls.

Chocolate Peanut Butter

Chocolate cake with peanut butter-cream cheese frosting.

Chocolate Vanilla

Chocolate cake with cream cheese frosting.

Gluten-free available at an additional 1.00 per dessert

MINI DESSERTS 3.00

TRADITIONS

Mini Bundt Cake

Choice of chocolate, lemon, red velvet, carrot, vanilla, and funfetti

Nutella Cheesecake Bites

Cheesecake Bites

Fresh raspberries.

Chocolate Eclairs

Cannoli-Filled Cream Puffs

Salted Caramel Chocolate Pate

Dark Chocolate Mousse Cups

White Chocolate Mousse Cups

Salted Caramel Bar

Lavender Lemon Bars

Chocolate Flourless Cakes

Chocolate Berry Torte

Peach Blueberry Crumble Bites

RANCHO LAS LOMAS MENU



TARTS

Key Lime Tarts

Banana Cream Tarts

Passion Fruit and Coconut Tarts

Butter Tart

Peanut Butter and Chocolate Tarts

Coconut Cream Tarts

Lemon Meringue Tarts

Fresh Fruit Tarts

S'mores Tart

NOT SO TRADITIONAL

Mini Cali Misu Parfait

Carrot Cake Bites
With butterscotch pipette.

Crepe Brulee Spoons

INTERNATIONAL

Tequila Lime Tarts

Chile Chocolate Caramel Tarts

Caramel Flan

Margarita Panna Cotta

Sweet Ricotta Cannoli

Tiramisu

Sicilian Pistachio Meyer Lemon Torte

DESSERT SHOTS

Chocolate Pots de Creme

Espresso Panna Cotta

Mango-Lime Parfaits

Fruit Cobblers
Choice of each, apple, or mixed berry

Strawberry Bavarian

Coconut Pineapple Parfaits

Margarita Panna Cotta

Caramel Flan

RANCHO LAS LOMAS MENU



STAFF RATES AND STANDARDS

The guest count and style of your event will help your catering and event manager determine the service staff you need. We require a minimum time of four hours per staff member. Final service ratios are determined by the menu, set-up, and complexity of the event. All 24 carrots staff are fully covered by worker's compensation, general liability, and liquor liability insurances.

BUFFET STYLE

- 1 **Server** per 15 to 20 guests at 35.00 per hour
- 1 **Event Chef** per 25 to 50 guests at 35.00 per hour

PLATED

- 1 **Server** per 12 to 15 guests 35.00 per hour
- 1 **Event Chef** per 10 to 25 guests at 35.00 per hour

BAR SERVICE

- Bartender** 35.00 per hour
- Sommelier** 150.00 per hour

ADDITIONAL SERVICES

- Event Lead** 45.00 per hour
- Personal Attendant** 35.00 per hour
- Event Chef** 35.00 per hour

* Large scale events, or events with additional rentals may require an advance set-up team.

INTERACTIVE STATIONS

- Interactive Chef** 35.00 per hour

UNIFORM STANDARDS

Service Staff

Black pants, black collared long sleeve shirt, silver and black striped tie, and black bistro apron.

Culinary Staff

Black chef pants and black 24 carrots issued chef jackets.

All pricing subject to tax and administration fee.

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